



Ari Ramadhan

Food & Beverage Product

(+62) 8131816630
armdhn.work@gmail.com
LinkedIn
Jakarta Selatan, Jakarta Raya
Indonesia
Requires Work Visa Sponsorship
13 January 1998
Mariage

SUMMARY

Dedicated and versatile Culinary Professional with over 5 years of international experience across Indonesia, Thailand, Japan, and luxury cruise lines (Holland America Line). Proven expertise in high-volume operations, Asian & Western cuisine, and strict adherence to USPH and HACCP sanitation standards. Adept at managing mise-en-place, inventory control, and staff canteen operations in fast-paced, multicultural environments

EXPERIENCE

12/2024 - 01/2026	Kitchen Assistant Hakone Pax Yoshino ↗ <ul style="list-style-type: none">• Mice En Place Kitchen• Preparation Food for Kitchen Operational• Manage Groceries Stock• In Charge at canteen staff
04/2023 - 12/2023	Kitchen Assistant Holland American Line (Noordam) ↗ <ul style="list-style-type: none">• Lido Market• Dive In• Crew Galley
02/2020 - 02/2021	Food Product Staff Sago Royal Hotel Nishiku Hamamatsu ↗ <ul style="list-style-type: none">• Mice En Place Kitchen• Preparation Food for Kitchen Operational• Manage Groceries Stock
03/2018 - 09/2018	Trainee Food Product NOVOTEL Phuket Surin Beach Resort ↗ <ul style="list-style-type: none">• Preparation• Cook Guest Orders• Manage Groceries Stock
12/2014 - 06/2015	Trainee Food Product HOTEL IBIS Thamrin ↗ <ul style="list-style-type: none">• Preparation• Cook Guest Orders• Manage Groceries Stock

EDUCATION

2016 - 2020	Hotel Management ↗ SAHID Institute of Tourism D4 - Bachelor of Applied Science
2013 - 2016	Programme Food & Beverage Product and Service ↗ SMK Patria Wisata, Jakarta Vocational High School

CERTIFICATES

2023 - Present	Seaman Book The Directorate General of Sea Transportation
2020	Certificate of Completion of Study Sahid Polytechnic SAHID Institute of Tourism
2019	Certificate of Employment Sago Royal Hotel Nishiku Hamamatsu
2018	Certificate of Internship NOVOTEL Phuket Surin Beach Resort
2014	Certificate of Internship HOTEL IBIS Thamrin

SKILLS

STCW (Standards of Training, Certification and Watchkeeping)	Multicultural Teamwork
CCM (Crowd & Crisis Management)	High-Pressure Tolerance
BST (Basic Safety Training)	HACCP Knowledge
Waste Management	USPH Standards
Inventory Management	Plating & Presentation
FIFO System	Buffet & Live Station
Cross-Contamination Prevention	Asian & Western Cuisine
Food Storage & Temperature Control	Knife Skills
Sanitation & Hygiene	High-Volume Cooking
	Mise en Place

LANGUAGES

Indonesia	Japan
English	